EGGPLANT

ROLLATINI \$75.00 \$150.00

Thinly sliced, peeled & fried eggplant rolled with ricotta & mozzarella cheeses

PARMIGIANA \$75.00 \$150.00

Thinly sliced, peeled & fried eggplant layered with marinara sauce & mozzarella

TOWER \$75.00 \$150.00

Breaded eggplant slices layered with fresh mozzarella & roasted peppers drizzled with a balsamic demi-glaze served with sautéed spinach





SEAFOOD

LINGUINI WITH CLAM SAUCE \$85.00 \$170.00

Fresh Little Neck clams sautéed with garlic over linguini with red or white sauce

SHRIMP PARMIGIANA \$85.00 \$170.00

Jumbo fried shrimp topped with our homemade marinara sauce & mozzarella cheese

LINGUINI PESCATORE

\$95.00 \$190.00

Shrimp, clams, mussels, scallops & calamari sautéed with garlic & extra virgin olive oil in our homemade marinara sauce: hot or sweet

SALMON LIVORNESE

\$90.00 \$180.00

Sautéed salmon with Kalamata olives, capers & fresh tomatoes in a light wine sauce

DESSERTS

CANNOLI PLATTERS

CHEESECAKE CONES

CHOCOLATE MOUSSE CAKE

HOMEMADE RICE PUDDING

TUXEDO MOUSSE CAKE

CHEESECAKE



FAMILY NIGHT SPECIAL \$190.00

(10 - 12 People)
Penne Vodka or Baked Ziti
Chicken Parmigiana or Eggplant Parmigiana
Our House Salad & Fresh Bread

CATERED EVENTS

(15 - 20 PEOPLE)

Please Choose: 1 Pasta & 2 Entrées Comes with Our House Salad & Bread

(20 - 30 PEOPLE)

Please Choose: 2 Pastas & 3 Entrées Comes with Our House Salad & Bread

(30 - 50 PEOPLE)

Please Choose: 2 Pastas, 3 Entrées & 1 Appetizer Comes with Our House Salad & Bread

> DELI PLATTERS HOT SANDWICHES PIZZA PARTIES

ESTIMATE SHEET

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Holiday Parties · Meetings Showers · Trays to Go · Family Gatherings

ITALIAN EATERY

CATERING MENU

1061 Amboy Avenue Edison, NJ 08837

732-225-3113



WWW.FERRARO1061.COM

We Offer a Complete Catering Service

Set Up, Delivery, Paper Products, Full Menu, Appetizers, Bread, Salads, Cakes, Pastries, Fruit Trays, Beverages

Reserve Our Rooms or Set Your Table & We Will Bring the Food!

APPETIZERS HALF FULL COCONUT SHRIMP \$95.00 \$190.00 MINI RICE BALLS \$55.00 \$110.00 BUFFALO OR BBQ WINGS \$75.00 \$150.00 BUFFALO TENDERS \$75.00 \$150.00

\$75.00 \$150.00

COLD ANTIPASTO

A variety of Italian favorites. Prosciutto, fresh

mozzarella, ham, salami, marinated mushrooms,

olives & provolone with a balsamic demi glaze

FRIED RAVIOLI \$75.00 \$150.00

EGGPLANT ROLLATINI \$75.00 \$150.00

SAUTÉED BROCCOLI \$50.00 \$100.00

SAUTÉED SPINACH \$50.00 \$100.00

SAUTÉED BROCCOLI RABE \$60.00 \$120.00

GARLIC MASHED POTATOES \$50.00 \$100.00

RISOTTO \$50.00 \$100.00



SALADS

OUR FAMOUS HOUSE SALAD \$45.00 \$90.00 Lettuce, tomatoes, carrots, red onion & sharp provolone cheese

CAESAR \$50.00 \$100.00

Romaine hearts, Pecorino Romano cheese, croutons & Caesar dressing

& almond slivers over a bed of arugula

GREEK \$60.00 \$120.00

Lettuce, tomatoes, red onions, green peppers, Kalamata olives, feta Cheese & stuffed grape leaves

STRAWBERRY GOAT CHEESE \$60.00 \$120.00 Fresh strawberries, creamy goat cheese, plump cherry tomatoes



SANDWICH PLATTERS

LARGE TRAY OF ASSORTED HOT OR
COLD HEROES & WRAPS \$95.00

SMALL TRAY OF ASSORTED HOT OR

COLD HEROES & WRAPS \$75.00



PASTA

PENNE ALLA VODKA \$60.00 \$120.00

Penne pasta covered with our creamy vodka sauce made with peas & sun-dried tomatoes

BAKED ZITI \$60.00 \$120.00

Ziti with ricotta & parmesan cheeses baked with marinara sauce & mozzarella

PASTA PRIMAVERA \$75.00 \$150.00

Pasta served with a mixture of colorful vegetables in a light cream sauce

FUSILLI & BROCCOLI \$60.00 \$120.00 Fusilli served with sautéed broccoli, fresh garlic & oil

BAKED LASAGNA \$75.00 \$150.00 Layers of pasta with ricotta, mozzarella, sausage & marinara sauce

QUATTRO FORMAGGIO \$75.00 \$150.00 Rigatoni pasta in a creamy blend of four cheeses

SPECIALTY PASTAS

FUSILLI BOLOGNESE \$75.00 \$150.00 Fusilli pasta served with our Bolognese style meat sauce & mozzarella cheese

TORTELLINI MICHELANGELO \$75.00 \$150.00 Cheese tortellini served with peas, mushrooms, shallots & chicken breast in a pink creamy sauce

1061 SIGNATURE SAUCE \$75.00 \$150.00 Our red sauce with chopped prosciutto, peas & a hint of cream over rigatoni pasta

GROTTO GRILLED CHICKEN \$75.00 \$150.00 Juicy grilled chicken combined with rigatoni pasta & broccoli served with vodka sauce

FRANKIE'S

CHICKEN TORTELLINI \$75.00 \$150.00 Breaded chicken with cheese tortellini in a decadent Alfredo sauce

QUATTRO FORMAGGIO \$75.00 \$150.00 Rigatoni pasta in a creamy blend of four cheeses



CHICKEN

PARMIGIANA \$75.00 \$150.00 Tender chicken breaded & served with our homemade

MARSALA \$75.00 \$150.00 Tender chicken sautéed with mushrooms & shallots

FRANCESE \$75.00 \$150.00

Lightly coated with flour & egg, sautéed in a lemon wine sauce

PINOCCHIO \$85.00 \$170.00

Breaded chicken with grilled ham, fresh mozzarella & roasted red peppers in our vodka sauce

& served in a Marsala wine demi-glaze sauce

sauce topped with mozzarella cheese

SALTIMBOCCA \$85.00 \$170.00

Tender chicken topped with prosciutto, eggplant, spinach & mozzarella cheese served in a delicate white wine sauce

FERRARO \$85.00 \$170.00

Tender breast of chicken sautéed with mushrooms, shallots, artichoke hearts & peppers served in a Sherry wine sauce



VEAL

PARMIGIANA

\$85.00 \$170.00

Tender veal breaded & served with our homemade sauce topped with mozzarella cheese

MARSALA \$85.00 \$170.00

Tender veal sautéed with mushrooms & shallots & served in a Marsala wine demi-glaze sauce

FRANCESE \$85.00 \$170.00

Lightly coated with flour & egg, sautéed in a lemon wine sauce

SALTIMBOCCA \$95.00 \$190.00

Tender veal topped with prosciutto, eggplant, spinach & mozzarella cheese served in a delicate white wine sauce